

**BARE HAND CONTACT  
APPLICATION FOR EXEMPTION**

*All information must be typed or printed legibly using black or blue ink*

1. **Establishment Name and Address:** \_\_\_\_\_
2. **State why the aforementioned food establishment should be considered exempt from the no bare hand contact rule.**  
*Please attach this statement to the back of this form.*
3. **Responsible Person:** \_\_\_\_\_ **Phone:** (\_\_\_\_) \_\_\_\_\_  
*Legal Representative* *Business Phone*
4. **List menu items to be considered exempt from the no bare hand contact rule:** \_\_\_\_\_  
\_\_\_\_\_
5. **List tasks using bare hand contact procedures:** \_\_\_\_\_  
\_\_\_\_\_
6. **List job title of positions or persons who will be monitoring , documenting, and verifying handwashing procedures within the food establishment:** \_\_\_\_\_  
\_\_\_\_\_
7. **Handwashing Facilities:**  
Is there at least one hand wash sink in the food preparation area easily accessible by employees who will be excluded from the no bare hand contact rule?    ☐ YES   ☐ NO
8. **Handwashing:**  
Training given to all employees?    ☐ YES   ☐ NO  
Training required for employment?    ☐ YES   ☐ NO  
Employee training records kept?    ☐ YES   ☐ NO  
Double handwashing policy?    ☐ YES   ☐ NO
9. **Hand Wash Policy:** Hand wash policy must be attached to this form and must also minimally include information that addresses the following procedures: (*See form on page 2*)

**Statement of Compliance:**

**I CERTIFY ALL OF THE FOLLOWING:** All food handlers are individually trained in our hand wash policy. A record of this training is kept on site. I understand that bare hand contact with ready to eat food is prohibited except for those food items listed in number four above. A hand wash sink is located in the food preparation area such that it is practical for food workers to wash their hands frequently and to be monitored. The hand wash sink is equipped with hot water at least 110 degrees Fahrenheit, soap, paper towel dispensers, and wastepaper basket. The positions or persons listed above have a job responsibility for monitoring that proper handwashing is actually occurring, that soap and paper towels dispensers are stocked, that food handlers authorized to use bare hand contact are documenting their hand washing, and corrective action is taken immediately. The person/position in charge listed in number six above has the responsibility to inspect the hand wash documentation at least daily, sign it and records any corrective actions taken when deficiencies are noted. I, the legal representative for the facility listed above understand that if there is a violation of this exemption noted during a routine or non-routine inspection, it may result in an immediate revocation of this exemption. If upon revocation, the facility may not re-apply for six months. If approved this exemption agreement must be posted in a highly visible area, so as to be noticed by the consumer as well as the inspecting regulatory official.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
*(Signature of legal representative of the facility listed above)*

**Permit Number** \_\_\_\_\_ **Environmental Services Use Only**

☐ **Approved**    **Effective Date:** \_\_\_\_\_

☐ **Not Approved**    **Reason for Denial:** \_\_\_\_\_

*(Applicant may re-apply when challenges listed above have been resolved. See attached letter.)*

## Hand Wash Policy Guide for Bare Hand Contact with Ready to Eat Foods

<b>Cleaning Procedures</b>	<b>YES</b>	<b>NO</b>
Hands and exposed portions of arms are cleaned with a cleaning compound in a lavatory.		
Hands and exposed portions of arms are lathered and vigorously rubbed together for at least 20 seconds and thoroughly rinsed with clean water.		
Employees pay particular attention to cleaning areas underneath the fingernails and between the fingers.		
<b>When to Wash</b>	<b>YES</b>	<b>NO</b>
Hands are washed immediately before engaging in food preparation, including working with exposed food, clean equipment, utensils, single service and single use articles.		
Hands are washed after touching bare human body parts other than clean hands and clean, exposed portions of arms.		
Hands are washed after using the toilet room.		
Hands are washed after caring for or handling service animals or aquatic animals.		
Hands are washed after coughing, sneezing, or using a handkerchief or disposable tissue, using tobacco, eating or drinking.		
Hands are washed after handling soiled equipment or utensils or any surface that is not continuously sanitized.		
Hands are washed during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.		
Hands are washed when switching between working with raw food and working with ready to eat food.		
Hands are washed after engaging in other activities that contaminate the hands or touching any surfaces that are not continuously sanitized.		
<b>Equipment, Signs, and Supplies</b>	<b>YES</b>	<b>NO</b>
Lavatory equipped properly, with equipment, signs, and supplies.		
<b>Elective Use May be Used in Addition to the Aforementioned by Industry</b>	<b>YES</b>	<b>NO</b>
Vaccination against hepatitis A for food employees including initial and booster shots or medical evidence that a food employee has had a previous illness from hepatitis A virus.		
Use of nail brushes.		
Use of an FDA-accepted hand sanitizer after hand washing.		
Motivation for food employees not to work when they are ill.		

### **Definitions:**

**Ready to eat food:** All food that will not be subject to a pathogen kill step, such as cooking or re-heating, after handling and prior to being offered to the public for consumption.

**Double hand washing:** Means hands are washed properly after using the bathroom and once again at the hand wash sink upon entering the food preparation area.

**Document:** Means that there is a device located at, or in close proximity to the hand wash station in the food preparation area for the recording of hand washing by the food handlers authorized to use bare hand contact. For example, a soap clicker, a written hand washing log sheet, or an electronic hand washing counter, or another method that is approved by the regulatory authority. Hand washing documentation also can be incorporated into existing documentation used by the operator provided it clearly records hand washing by the food workers using the bare hand contact. The records must be kept on site for at least 30 operating days.

**Monitor:** Means that the job responsibility of the person in charge or a designated employee includes assuring that proper hand washing is actually occurring. Also, that hand washing facilities are working and stocked, that food handlers authorized to use bare hand contact with ready to eat foods are documenting each hand wash, and corrective action is taken immediately. Ensuring that food handlers' nails are short, trimmed and cleaned, that there are no acrylic finger nails and nail polish, that there is no jewelry present on fingers, wrists, and arms and no cuts or boils present on hands or fingers.

**Verify:** Means that the job responsibilities of a managerial person include inspecting the documentation record at least daily. He or she signs that the record indicates proper hand washing by the food handlers using bare hand contact. If deficiencies are noted, either because of the record or personal observations, the corrective action is taken and noted on the documentation.

**Handwashing facilities:** A hand washing sink with hot water at least 110 degrees Fahrenheit, a soap dispenser, paper towel dispenser, and wastebasket must be located where it is practical for those using bare hand contact with ready to eat food to wash hands frequently, and can be monitored by the person in charge or a designated employee.

**Please send completed forms to:** Maricopa County Env. Serv. Attn: Jaimee Vinaras 1001 N. Central Ave. Ste # 300 Phoenix AZ 85004.